

## INDIAN FAMILY STYLE MENU (VEGETARIAN)

### STARTERS

**Eggplant Tikka:** Baby eggplants glazed with spices and cooked to perfection

**Seekh Kabab:** Grilled caribbean vegetarian kebab

**Tandoori Salad:** Cottage cheese, sweet peppers, tomatoes, onions and pineapple marinated in a spicy marinade of vinegar and spices glazed

**Tam Taeng:** A vegetable salad finished with dressing made of tamarind and chopped chilies

**Vegetable Samosa:** Served with mint & cucumber raita

**Papadom Raita & Tamarind dip on tables**

### SOUP

**Tamatar Dhania Shorba**

A light broth made of tomatoes flavored with fresh coriander

### MAIN COURSE

**Vegetable cutlets:** Broccoli, lentil & potato

**Steamed Eggplant:** With black bean and ginger

**Zucchini Paneer Butter Masala:** Cottage cheese cooked in onion tomatoes & butter

**Phoolgobhi Aur Mutter ki Kari:** Cauliflower and peas curry

**Stuffed Capsicum:** Mushrooms, onions and pine nuts

**Dal Tadka:** lentil cooked traditionally

**Steamed Rice:** Finest basmati plain steamed

**Indian Breads:** Naan, Roti, Paratha

### DESSERT

**Pista Kulfi :** Served with falooda

**Seasonal Cut Fruits:** A platter of exotic fresh fruits

**Price per Person \$65 usd**

*Includes 4 hours international open bar*

*Requires a minimum of 16 guests*

*Service Charge & Sales Tax Included. All rates are subject to change and cannot be guaranteed until a full deposit is received. Prices valid for 2014-2015*

## INDIAN FAMILY STYLE MENU

### APPETIZERS - HORS D 'OEUVRES

**Vegetable Samosa** ,baked pastry with a savory filling

**Vegetable Mix Pakora**, vegetable dipped in a spiced batter and deep-fried: served with a spicy sauce

**Paneer (Cheese) Pakora**, fresh cheese in a spiced batter and deep-fried: served with a piquant sauce

### MAIN COURSE

**Butter chicken**, boneless marinated chicken in a mild butter sauce

**Fish Tika masala**, fish fillets marinated with spices and yoghurt, grilled in oven

**Gosht Kourma**, indian lamb meat and onion stew

**Paneer Makhani**, exotic punjabi cuisine, spicy vegetable stew

**Dal Makhani**, Lentil "sauce" stew

**Tawa Mix Vegetables**, Mixed vegetable curry

**Hydrabadi Vegetable** Vegetables in yogurt & spice sauce

**Biryani**, Rice with spices

**Naan**, Oven baked flat bread

**Lachha Paratha**, Multilayered indian flat bread

**Coriander Chutney**,

**Cucumber Raita**, Cucumber yogurt dip

### DESSERTS

**Gulab Jaman**, Fried sweet fresh cheese dumplings

**Gajar Halwa**, Sweet carrot pudding

**Price per Person \$ 85 usd**

*Includes 4 hours international open bar*

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GOURMET  
INCLUSIVE  
EXPERIENCE





Indian Family Style Menu

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